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Improvement of the foam stability of pilsner reference beer, after addition of hop pectin (from bines or cones), commercial pectin (100%) and montol (100%)

1/8

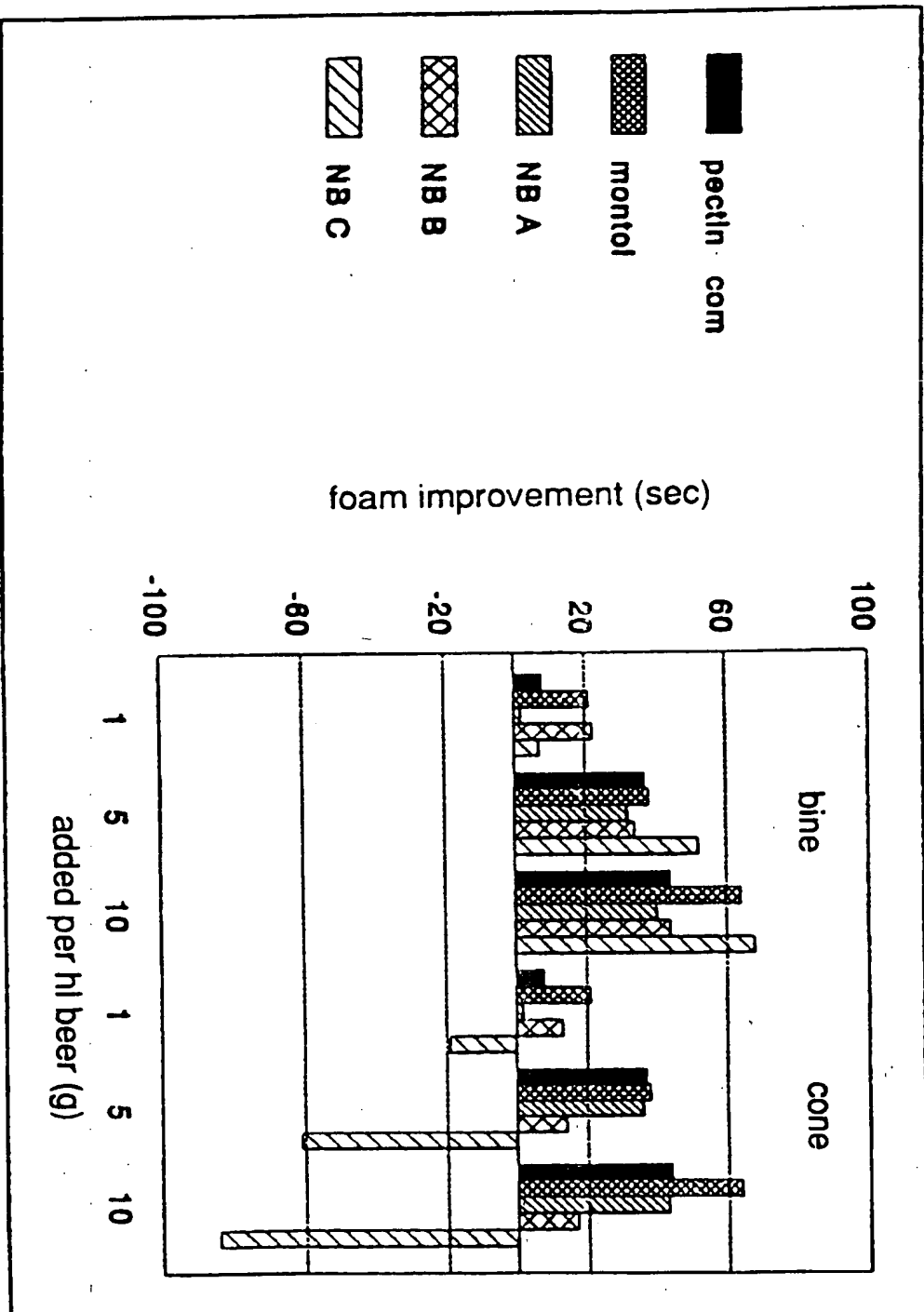


FIG.1

4651401239280

Purity (AUA contents) of the pectin fractions isolated from hops  
(bines, cones and waste)

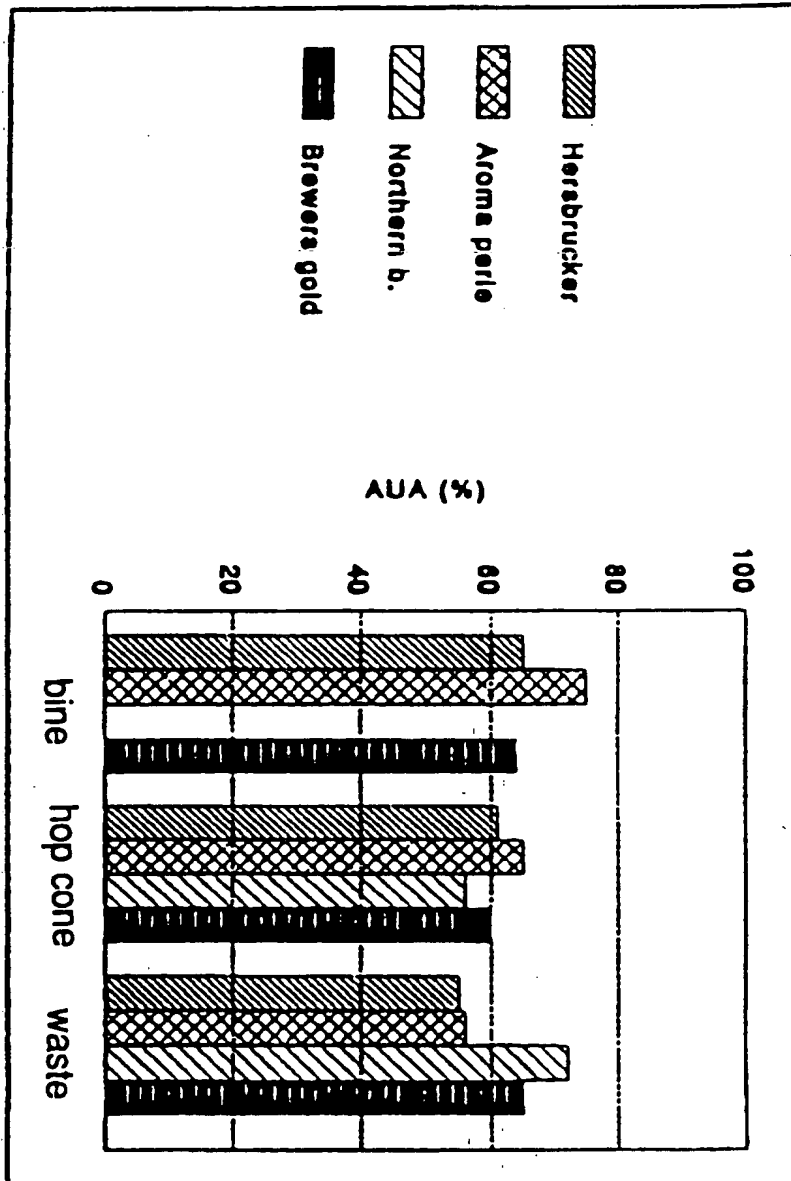


FIG. 2

ESTD 1929

Improvement of the foam stability of pilsner reference beer,  
after addition of hop pectin from waste and montol (60%)

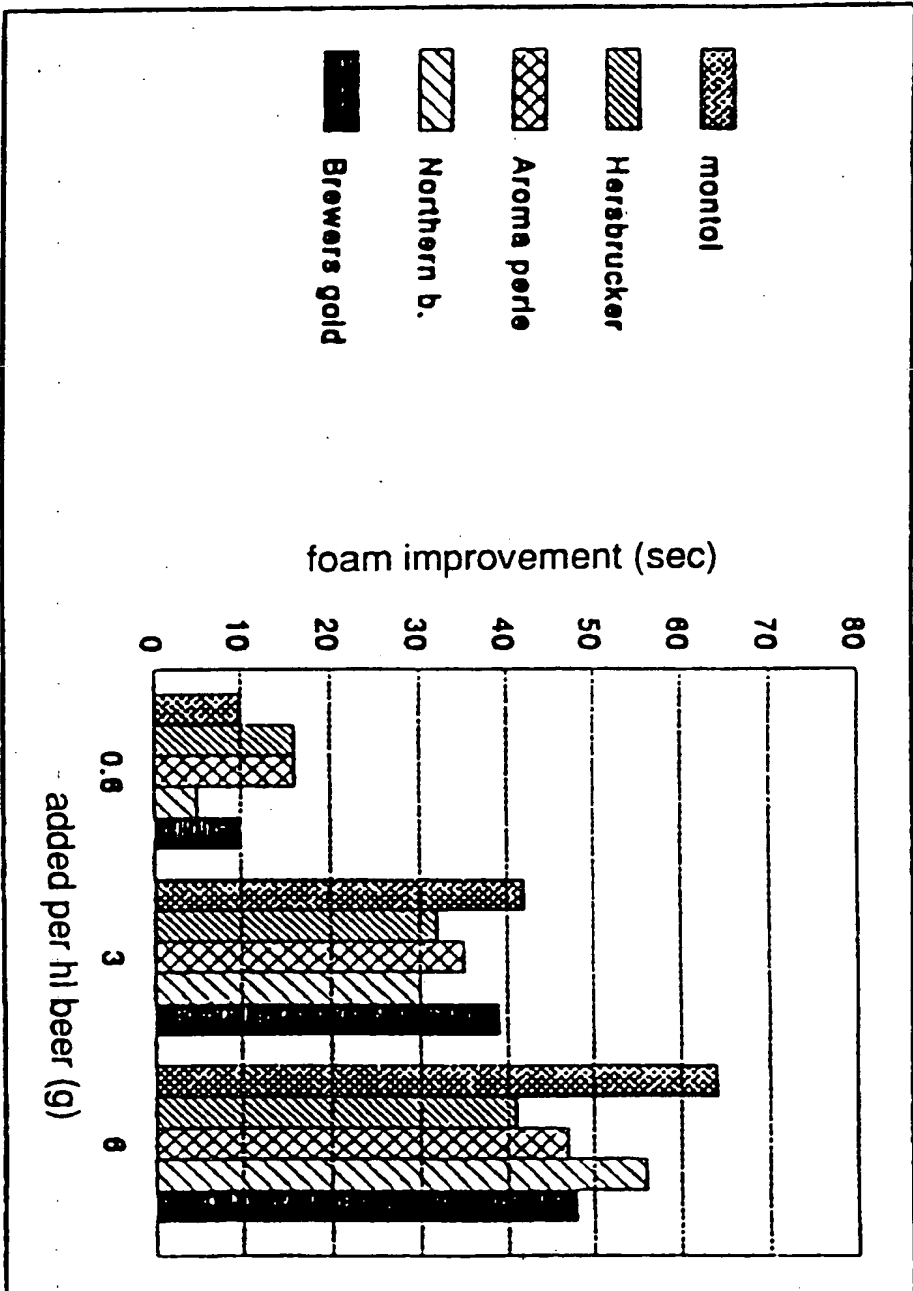


FIG. 3

25T40 T2E9Z80

Improvement of the foam stability of pilsner reference beer,  
after addition of hop pectin from bines and montol (60%)

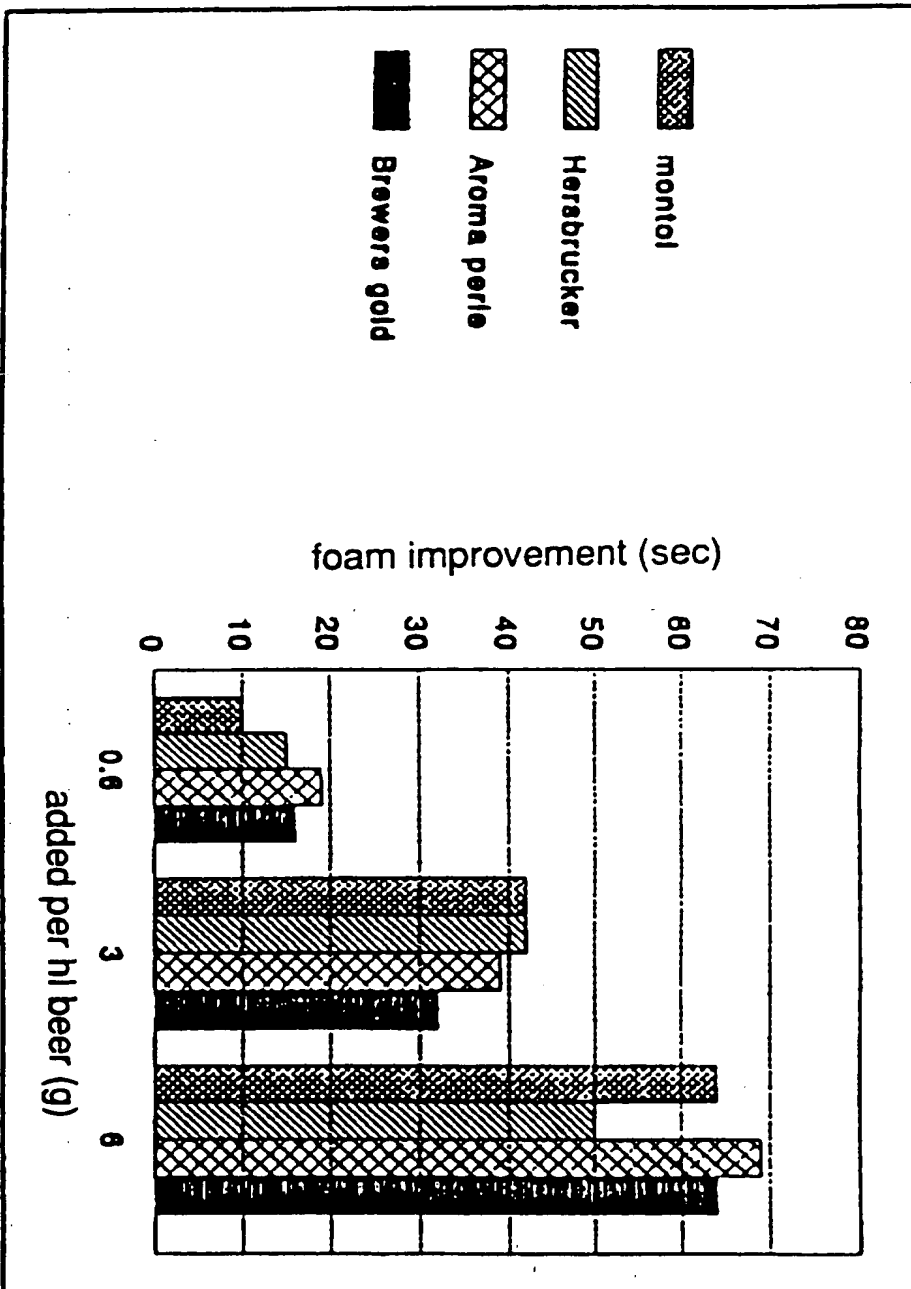


FIG.4

ESTD 1992/90

Improvement of the foam stability of pilsner reference beer,  
after addition of hop pectin from cones and montol (60%)

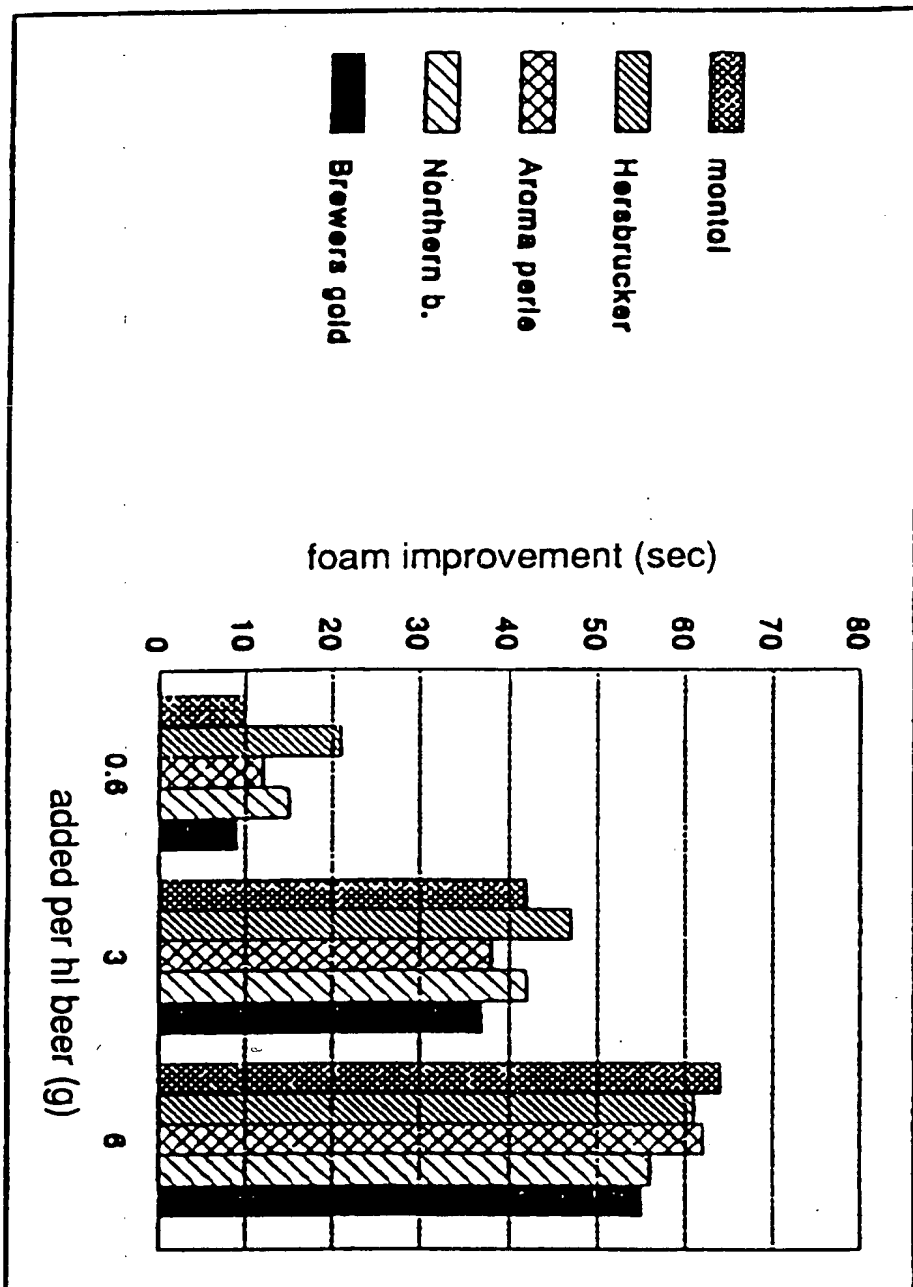


FIG.5

EST 10 1229/80

Improvement of the foam stability of pilsner reference beer, after  
addition of hop pectin from bines (corrected) and montol (100%)

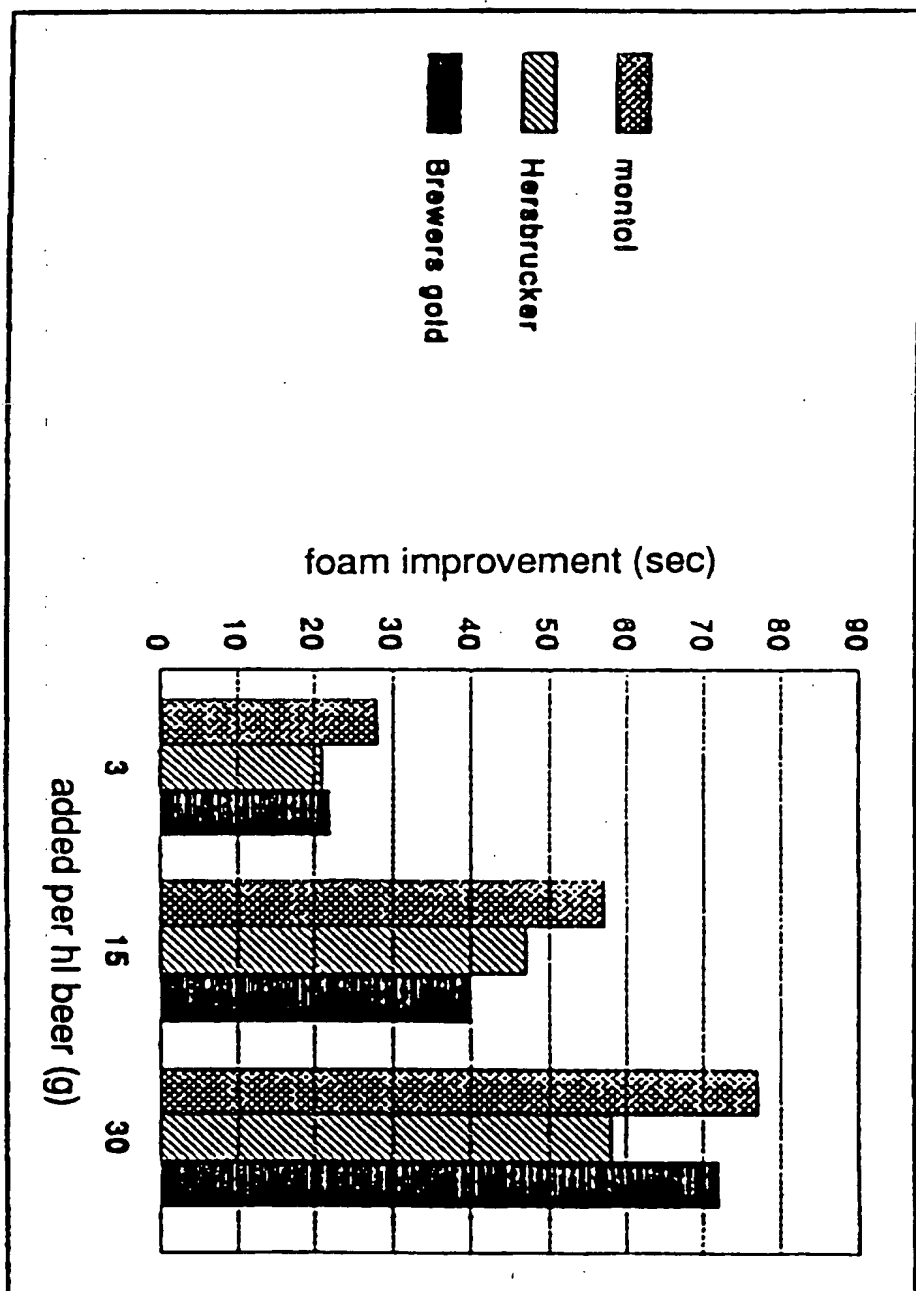


FIG. 6

7-1/8

08776321.044597

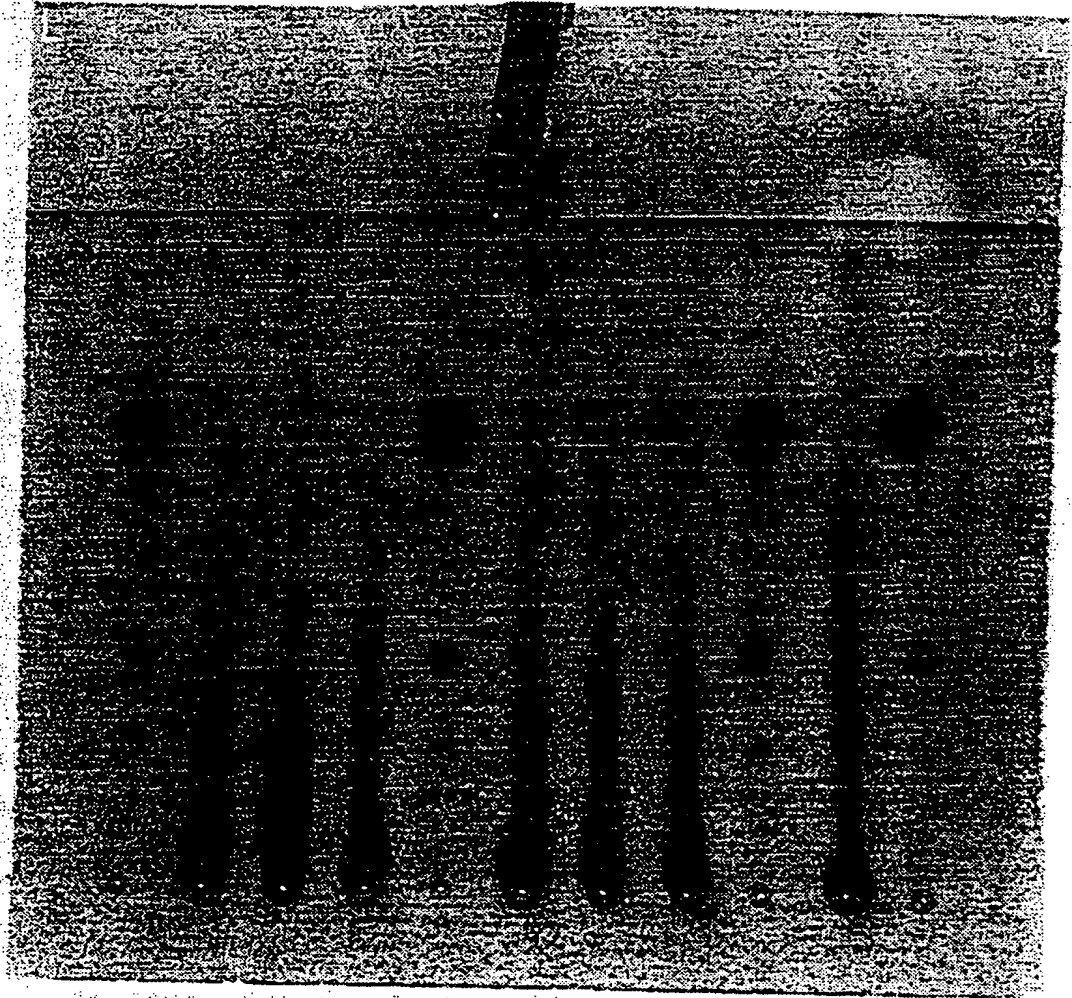


Fig. 7-1



7-2/8

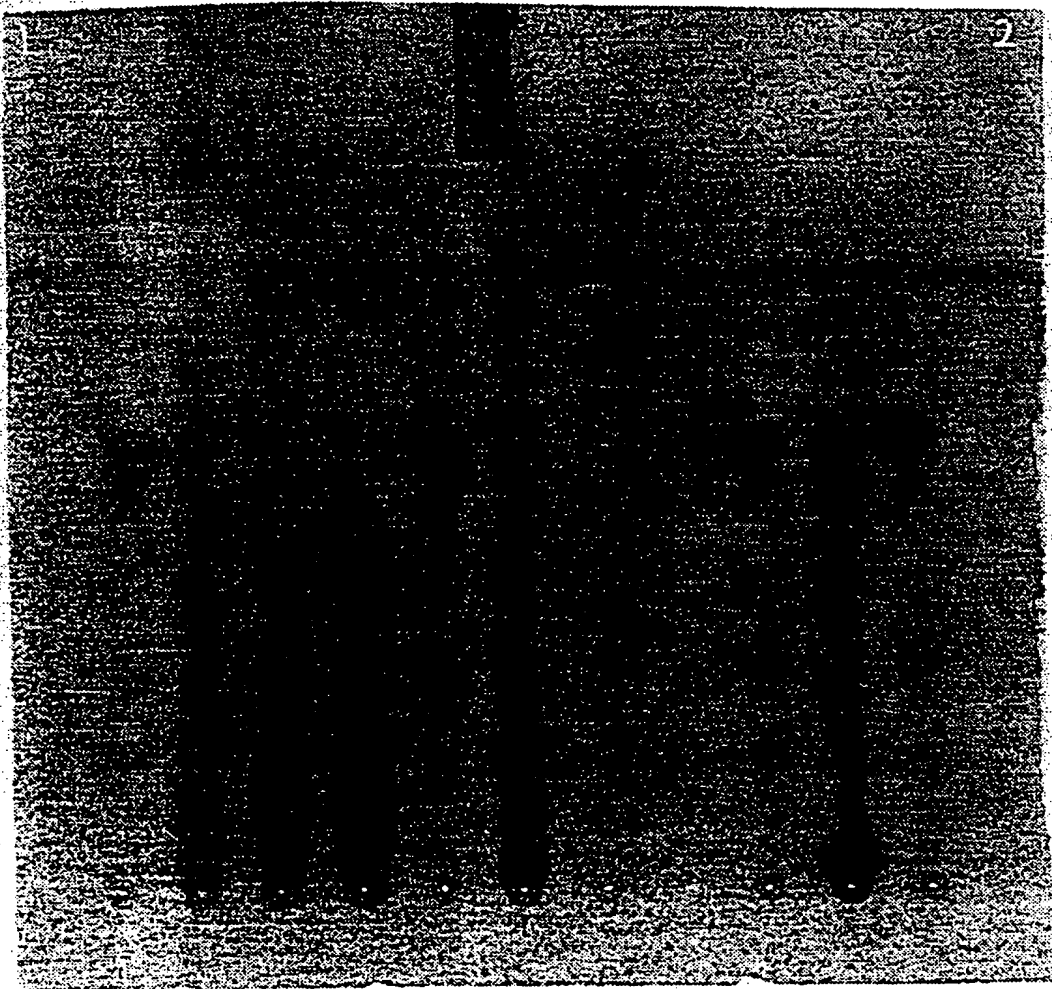


Fig. 7-2

08/776321.041597

Improvement of the foam stability of pilsner reference beer, after addition of hop pectin from residues of hexane extracts, ethanol extracts and CO<sub>2</sub> extracts, montol (100%), bine pectin, hop cone pectin and commercial pectin (100%)

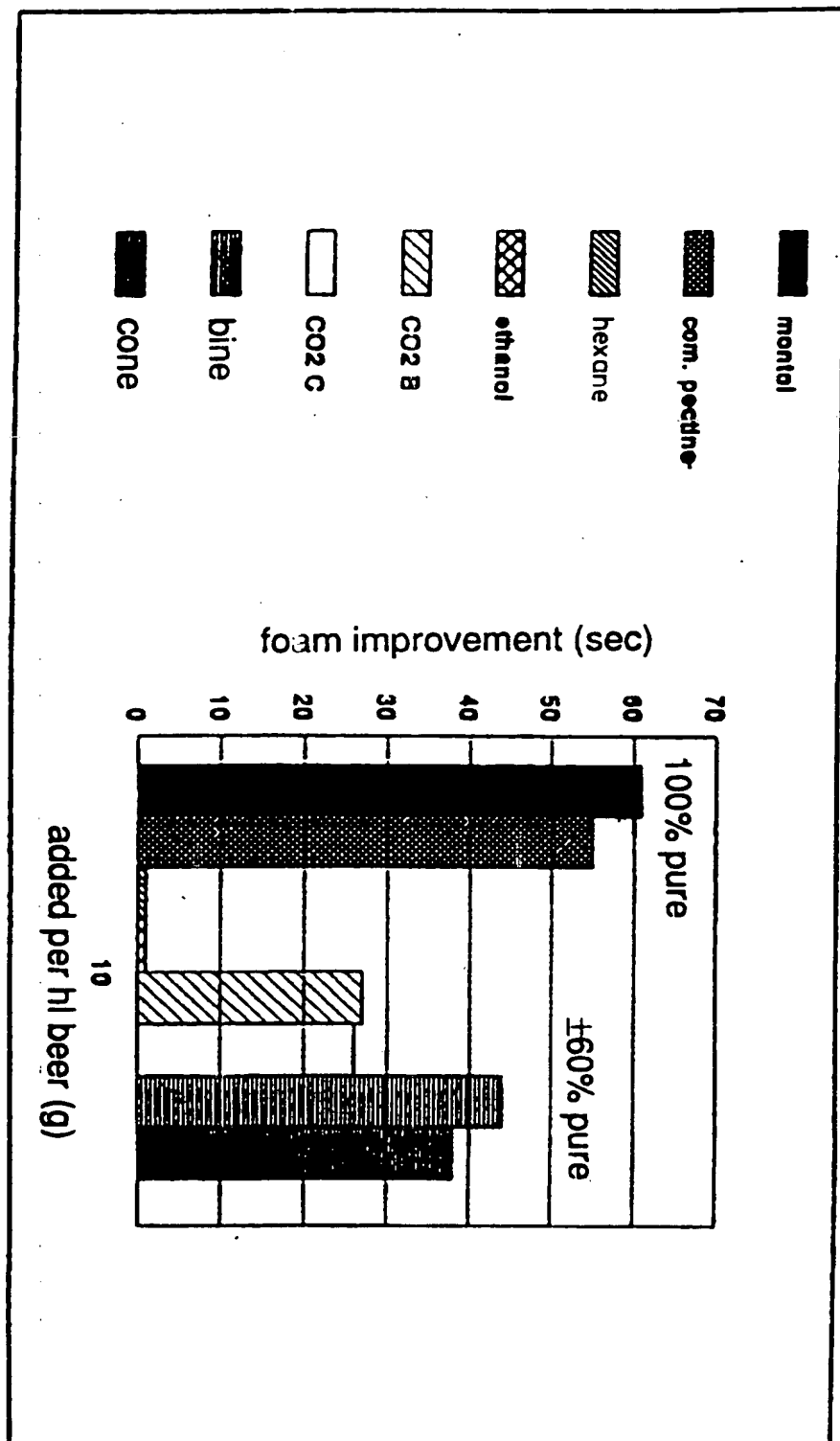


FIG.8